



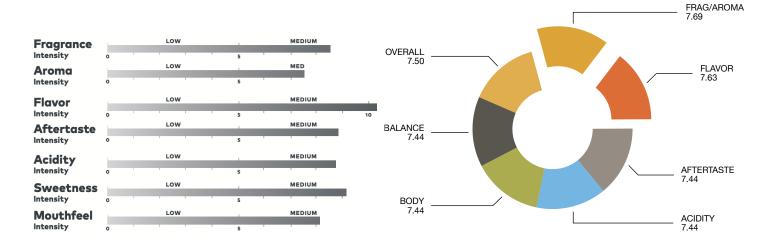


SCORE

82.56



9) DAK YOI, LAO PDR



EVALUATED BY: ESPRESSO ACADEMIC THAILAND Q-VENUE PROFESSIONAL, SCA PREMIER TRAINING CAMPUS & LAGS CERTIFIED POINT

LEAD BY: NATTAWAT MUANGSIRI CERTIFIED: AST, Q-LECTURER Q-ARABICA, Q-ROBUSTA, Q-PROCESSING

SUPPORTED BY: O-ARABICA NATCHAYA KITCHAROEN O-ARABICA CHAKKAPAT PIWPHONG O-ARABICA TACHAPAT MORAPONGCHAI

DATE: 13 MAY 2025, NUMBER OF SESSION: 1 CQI SESSION + 2 CVA SESSIONS

This coffee offers a vivid and multi-dimensional experience, led by a bright citrus-forward profile balanced with sweet, nutty, and spicy undertones. Hints of brown sugar and subtle floral aromatics notes create a layered complexity that unfolds with each sip. The acidity is dynamic yet controlled, showing both sweet and sour-sweet qualities, and is supported by a dry structure that keeps the profile crisp. Underneath, the cup carries comforting roasted and non-citrus fruit tones that enrich the base without overpowering the brightness. Texturally, the coffee is smooth and structured, with a touch of mouth-drying finish that enhances clarity and distinction. The overall experience is refined yet energetic, making this a great choice for those who enjoy a coffee that is both flavorful and composed, with elegant acidity and clean balance.

PROCESSING / VARIETY WASHED PROCESSING / ARABICA

HARVEST YEAR MARCH 2025

DESCRIPTORS #124

MOISTURE CONTENT 11.1% MEASURED BY OMIX GREEN COFFEE & ROAST COLOR ANALYZER

BULK DENSITY 661.2 G/L MEASURED BY OMIX GREEN COFFEE & ROAST COLOR ANALYZER

WATER ACTIVITY (AW) 0.701 MEASURED BY OMIX GREEN COFFEE & ROAST COLOR ANALYZER

UNIFORM CUPS	CLEAN CUP	SWEETNESS			
10	10	10			

Full Black	Full Sour	Dried Cherry/Pod	Fungus Damaged	Foreign Matter	Severe Insect Damage	Partial Black	Partial Sour	Parchment	Floater	Immature/ Unripe	Withered	Chalky Beans	Shells	Broken/ Chipped/ Cut	Hull / Husk	Slight Insect Damage
0	0	0	0	0	0	3	0	0	2	0	0	0	0	76	0	1

























